# ADDAMS TAVERN

LUNCH
2026

We celebrate seasonality,
our local farms & farmers

## STARTERS

**Corn & Clam Chowder** *New England style, brioche croutons, parsley, crispy bacon* 13.95

**Crispy RI Calamari** *pickled cherry peppers & addams sauce* 19.95

**Crispy Chicken Cigars** *corn tortilla, chicken, charred tomatillo & avocado salsa, lime crema, shaved cabbage, Oaxaca cheese, cilantro* 16.95

**General Tso's Cauliflower** [V] *sweet and sour chili glaze, sesame seeds, scallions* 15.95

**Crunchy Shrimp Spring Rolls** *lime miso & sweet chili dipping sauces* 15.95

**Philly Cheesesteak Eggrolls** *Coopers sharp cheddar, filet mignon tips, shaved onion, secret sauce, horseradish-mustard aioli* 17.95

**Local NJ Burrata** [V] *oven roasted flavor bomb tomatoes, balsamic glaze, sunflower seed pesto, extra virgin olive oil, baguette* 17.95

**Tuna Tartare Crisps** *avocado smash, wasabi aioli, pickled ginger, sesame crisps* 20.95

**Colossal Lump Crab Cake** [GF] *savoy and red cabbage slaw, remoulade sauce* 21.95

**Smoked Chicken Wings** [GF] *sweet heat glaze & ranch dressing* 14.95

**Avocado Toast** [V] *smashed avocado, radish, feta cheese, pickled red onion, sourdough* 13.95

## SALADS

**Romaine Caesar Salad** *parmesan & croutons* 13.95

**Harvest Salad** [GF][V] *young lettuces, fresh strawberries, dried blueberries, radishes, Camembert cheese, rosé vinaigrette, toasted almonds* 15.95

**Chicken Katsu Salad** *mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno* 28.95

**Blackened Shrimp Salad** [GF] *arugula, frisee, feta, grapefruit, pickled red onions, fennel, sherry vinaigrette* 24.95

**Roasted Salmon Salad** [GF] *mixed greens, avocado, New Jersey tomatoes, sherry vinaigrette* 25.95

## TRIO PLATE

*all served on one platter, choice of each 19.95*

| SOUP | SALAD | ENTREES |
|---|---|---|
| *Corn & Clam Chowder* | *Mixed Greens* [V] | *Seared Salmon* [GF] |
| | *Caesar* [V] | *Hot Honey Fried Chicken Cheddar Biscuit* |
| | | *Cheeseburger Slider* |

## MAINS

**Vermont Cheddar Burger** *double patty, rib eye blend, lettuce, new jersey tomato, pickles, addams sauce, brioche bun, frites* 24.95

**Yellowfin Tuna Tacos** *sesame seed crusted tuna, avocado, cilantro, cabbage, shaved carrot, radish, jalapeno, sriracha-lime aioli* 19.95

**Nashville Hot Chicken Quesadilla** *fried chicken, pickles, pepper-jack cheese, ranch dressing* 15.95

**Buttermilk Fried Chicken Sandwich** *New Jersey tomato, swiss cheese, green cabbage slaw, pickles, demi baguette, frites* 20.95

**Zucchini Noodles & Chicken Ricotta Meatballs** [GF] *tomato sauce, basil, parmesan* 28.95

**Warm Buttered Lobster Roll** *Connecticut style, toasted brioche roll, chives, old bay seasoned fries* 29.95

**Filet Wrap** *pan seared filet mignon tips, caramelized onions, baby arugula, horseradish aioli, house made potato chips* 19.95

**East Coast Halibut** *creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil* 38.95

**Grain Bowl** [GF] [VG] *quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 28.95

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

*Our menu may contain common allergens. Please inform our staff of our any allergies or dietary restrictions, as cross contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. W39*